OVENS

Is it possible an oven that cooks and cleans on its own?

With our pyroclean and their automatic cooking functions, yes.

Automatic cooking functions.
Master Chef. The oven with an embedded chef.

MASTER CHEF

The **Master chef function** automatically defines all the necessary cooking parameters necessary, from the information about entered food type. It automatically selects the best cooking function, the necessary temperature, duration and the best tray level for the type of used food. A true innovation, which will always guarantee the best results.

This function improves energy efficiency, determining when to lower the temperature so as to make use of residual heat. Additionally, it guarantees the best results, thanks to the oven´s constant food-humidity checking, which informs about its cooking status.

Its ease of use means that users will not have to worry about selecting the ideal function to cook the food. **Master Chef** will cook intelligently for them. The only system that cooks in a totally automatic manner, ensuring that the final result is always the same, whoever does the cooking.

COOKING BOOK

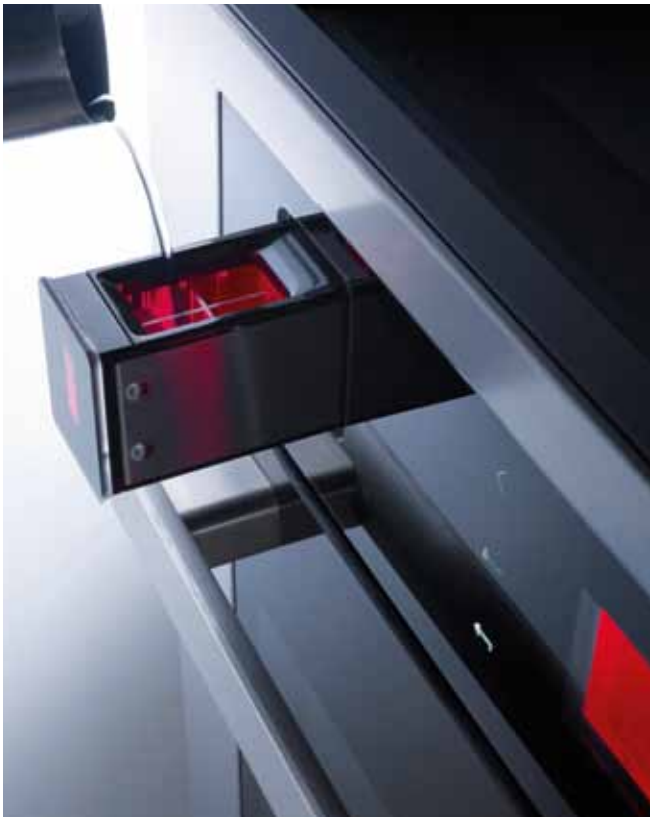
Cooking Book.
The Cooking book function incorporates a series of programmed recipes. Selecting the recipe you wish to cook, the oven will start the cooking function with the necessary temperature, duration of the cooking, even the level of the tray in the oven.

Our website www.cookingfagor.com offers complete descriptions of all these recipes, also giving information about the nutritional and energy values of each of them. And a health traffic light indicating the classification of each recipe in a healthy scale.

Manual Functions.
Fagor ovens also enable you to memorise the personal customization of each user, because they incorporate a function that stores the recipes you have made in the oven memory. In this way, it is possible to repeat cooking conditions in the future just by pushing a button, guaranteeing the very same results.

A-20%. High technology with a minimum consumption.

Pyroclean ovens by Fagor have achieved A-20% energy classification, certifying that the ovens consume 20% less energy and therefore produce less CO2 emissions. Previously, with the A-10% category, the focus had been on efficiency, but with this new classification we have optimised resources in the ovens to smartly combine energy saving and enviroment friendly.



The new Combisteamer: Healthy results.

The new Combisteamer oven has pyrolitic function and combination of heat and steam. An innovation to obtain the best results cooking food.

The combisteamer oven incorporates a water tank that supplies steam to the food that it's being cooked to give it the benefits of a traditional roast, obtaining the typical golden and toasted effects of roasting with milder milder smells, flavours and juicer food with minimal loss of water.

More digestible food.
Fagor's Combisteamer oven cooks traditionally, but adding modern technology, making the most of the nutritional properties of the food, being more digestible due to greater starch gelatinisation.

STEAM CLEANING

Science applied to the kitchen.
Adjusting the oven's temperature as well you can create the best cooking, making food even juicier food. Less presence of oxygen inside the oven allows food to keep its nutritional properties. Selecting temperatures over 150ºC with adjusted rate of humidity can produce Mallard reactions or caramelisation, so as to obtain toasted food in both colour and flavour.

This type of cooking has best results with lean meat, roast, vegetables, flans, puddings or bread.
These ovens incorporate pre-programmed recipes that enable the user to take advantage of the combined steam technology automatically or manually, giving all the expert options.

Pyrolitic.
Fagor's Combisteamer also incorporates pyroclean technology. Quality cooking ease to use and cleaning efficiency.

LISSIUM tray.
The LISSIUM tray incorporated into Fagor's Combisteamer range is especially created to give professional results in bread and cake making. A state of the art oven with traditional cooking quality.

Nutritional efficiency.

Healthy recipes with Fagor ovens: Steam Function, Low Temperature Cooking and Avanssis function.

Interest in gastronomic research has been a priority in Fagor ever since the beginning. Therefore, the design of cooking features has adapted to people's needs, as time adn tastes goes by. Keeping the aim to always offer a healthy and tasty. The aim is to always offer a healthy and tasty proposal, appropriate for each type of food.

Low temperature.
Low temperature cooking results in tastier and healthier dishes, keeping all their nutritional properties. The ovens incorporate 6 predefined recipes to choose from: Veal, beef, pork, lamb, chicken and yoghurt.

Steam.
Fagor is committed to healthy eating. Steam ovens are featured to maintain the maximum nutritional values, the natural flavour, colour and aroma of the food, achieving a more professional and attractive result as well as producing more digestible food.

Avanssis: Automatic regulation of humidity degree.
The Avanssis system automatically regulates the humidity degree inside the oven, for healthy cooking with high vitamin content and reduced fat. Studies reviewed by Dr. Antonio Villarino Marín, Professor of Biochemistry in the Complutense University, Madrid, proved that there are meaningful nutritional and organoeptic differences between an oven using this system and another that does not.

Briefly, Fagor ovens are designed to cook in a less aggressive manner, producing more appetizing food and leaving the oven cleaner thanks to the precise vapour control.

Pyrolisis: The best self-cleaning on the market.

PYROLYSIS

Fagor has developed the most innovative pyrolitic self-cleaning. Its safety, precision and efficiency are the base of integral cleaning.

The fundamental breakthrough in Fagor's pyrolisis is the careful design of the interior cavity and the oven door, achieving total insulation from the outside. This exclusive design makes the most of the heat generated, saving energy and being efficient, so as to ensure minimum consumption.

The **Turbo function** of Fagor is the only one that enables pyrolitic cleaning of the oven, including the trays, without having to remove any element from inside the oven.

AUTO
AUTOPYRO

Fagor also has the AUTO-PYRO function, in which the oven itself automatically calculates the time needed for self-cleaning, according to the detected dirt.

COLD TOUCH
4 GLASSES

4 Panes of glass: Cold door.
Thanks to its four glass panels, the oven door remains at a safe temperature to touch at all times. In addition, optimum ventilation of the easy clean inner glass door enables entering of the air from the outside to flow between the panes of glass, helping to keep the door at a safe temperature to touch.

Oven doors perfect insulation, as well as offering complete safety, also contributes to the quality of the cooking, the pyrolitic cleaning and energy consumption, with no heat losses.

The **Vapour catalyser** made of palladium, is able to produce a second combustion of the residual particles in the air that passes through the honeycomb filter, helping the kitchen to remain smoke and smell-free.

Quality cleaning.

The external stainless steel surface of Fagor ovens has an anti-fingerprint coating to avoid it showing marks when handled.

Pyrolitic cleaning has evolved to the point that all corners of the oven are completely cleaned. For this purpose, the redesigned interior incorporates a special enamel, a foldable top grill and a newly designed easy clean glass inner door, with a pane of glass covering the entire inner surface of the door, avoiding gaps where dirt could accumulate.

The panes of glass on Fagor oven doors are the simplest of the market to be dismantle, no need for tools, the interior glass can be easily and quickly cleaned.

Fagor is the only brand on the market with side racks that can be cleaned during the pyrolitic process, as they have been treated with a special enamel that resists high temperatures.

Ergonomics.

IMPULSE TELESCOPIC SYSTEM

Impulse telescopic guide, Convenience as well as safety.

Fagor's Impulse guides avoid you having to touch the interior tray of the oven because when you open the door, the tray slides out automatically. Combining convenience and safety.

100% ACCESS TRAY

Total access 100%: Improved ease of use and safety.

Total access trays facilitate the handling of cooked food because they come out completely, creating a safe and convenient area**.**

AquaSliding: More convenient cleaning.

In addition to the pyrolisis system developed in Fagor, we present AquaSliding, a new system to facilitate oven cleaning.

Fagor ovens have a very non-porous Top Slide enamel applied on the inside that avoids the walls of the oven getting encrusted with grease during cooking.

The AquaSliding system uses steam to remove the remains of dirt in a convenient and simple manner. It only takes 20 minutes to completely clean the oven.

AquaSliding not only facilitates cleaning, but also helps to save money, as it is no longer necessary to purchase special cleaning products, thus also caring for the environment as there is no need to use corrosive products.

Electronic Precision.

Fagor's electronic control maintains the selected temperature exactly. Therefore, the food will always be cooked at an ideal temperature.

This precision also enables you to cook delicate food at low temperatures, maintaining nutritional properties and taste.

In addition, all multifunction plus ovens with Fagor electronic control, have been awarded A-10% energy classification, as they consume 10% less energy and reduce CO2 emissions by 10% in comparison to A class energy efficient ovens.

Technology for the greatest ease of use.

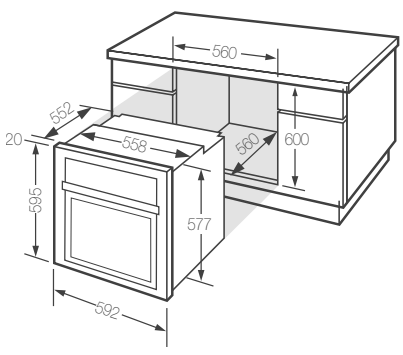
Fagor ovens incorporate advanced technology to make them very easy to use. The touch control panel is a simple and intuitive guide to select the different functions.

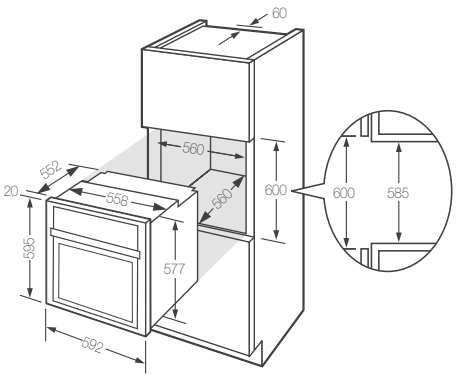
Each of the screens is easy to read, informing about the cooking process at all times. This Touch Control area always displays the following steps to be taken, by illuminating the possible options. Simple to use. Perfect visibility of the display from any angle, to control the whole cooking process.

Pyrolitic

6H-870BTCV
TItanium glass
901010122
EAN-13: 8413880226064

- Multifunction Plus 8 cooking functions
- Intuitive touch control
- Full information display: electronic clock, cooking time, temperature, function and reccomended tray positon
- **Master Chef: 9 automatic cooking modes by food type**
- Cooking Book with 15 pre-programmed recipes
- Pizza settings
- Pre-programmed temperature for each cooking function
- Total access tray system adaptable to any level
- “Celeris” fast heat up
- **Cold door** with four removable panes
- Pyrolitic cleaning: Auto-Pyro, Eco and Turbo
- Pyrolizable side racks
- Catalysing filter to remove cooking fumes
- **Chef Collection: Induction hob and hood available in the same color**

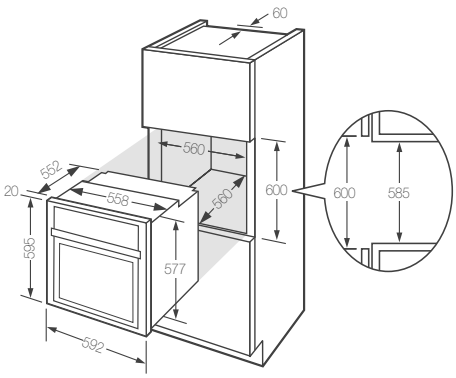




Pyrolitic with steam function / Pyrolitic

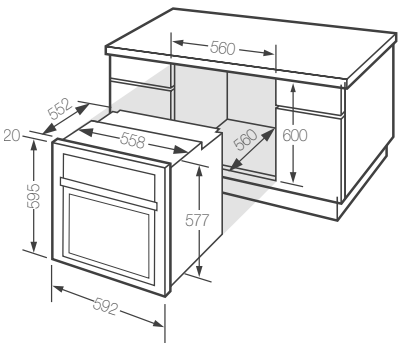
6H-880A TC X
stainless steel
901016001
EAN-13: 8413880181011

- Multifunction 12 cooking functions
- Digital touch control display
- Electronic clock, minute minder & programmable oven timer with digital temperature control.
- Programmed cooking start/stop
- **Master Chef: 12 automatic cooking modes by food type**
- Cooking Book with 49 pre-programmed recipes
- Low temperatures: 6 different pre-programmed recipes
- Memories to record your best recipes
- “Impulse” telescopic shelf system adaptable to any level
- Total access tray system adaptable to any level
- “Booster” fast heat up
- 1 Halogen light for best visibility
- Cool door with four glasses and three removable panes
- Catalyzing filter to remove cooking fumes
- Pyrolitic cleaning: Auto-Pyro, Eco and Turbo
- Pyrolizable side racks
- Pizza setting



6H-876ATCX
stainless steel
901010085
EAN-13: 8413880206653

- Multifunction Plus 15 cooking functions
- **Three cooking functions combined with steam**
- Digital touch control display
- Electronic clock, minute minder & programmable oven timer with digital temperature control.
- Cooking Book with 26 pre-programmed recipes
- Cooking Book with 23 pre-programmed recipes combined with steam
- Total access tray system adaptable to any level
- “Booster” fast heat up
- Cool door with four glasses and three removable panes
- Catalysing filter to remove cooking fumes
- Pyrolytic cleaning: Auto-Pyro and Turbo
- Pyrolizable side racks
- Pizza setting
- Lissium tray, special for cake and bead making
- Bakery pan



Pyrolitic

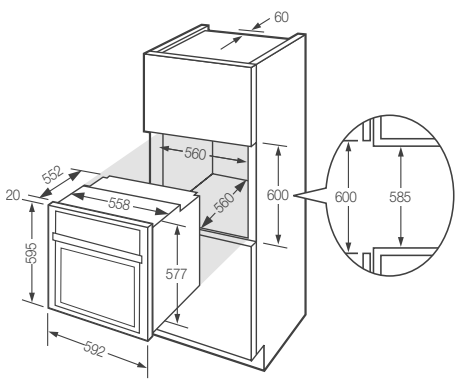
6H-865BX
stainless steel
901010093
EAN-13: 8413880210735

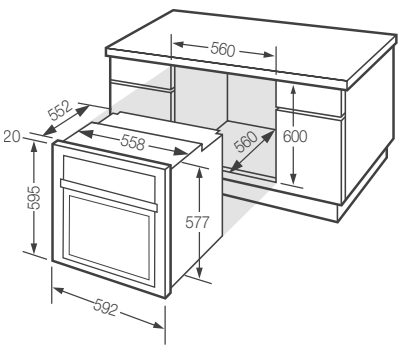
- Multifunction Plus 7 cooking functions
- Retractable controls
- Touch control electronic clock, minute minder & programmable oven timer
- Digital temperature control
- **Master Chef: 6 automatic cooking modes by type of food**
- "Impulse" self-removing shelf system, adaptable to any level
- Total access tray system adaptable to any level
- "Booster" fast heat up
- Extra cold glazed door with four removable panes
- Catalysing filter to remove cooking fumes
- Pirolitic cleaning: Eco and Turbo
- Pyrolizable side racks
- Pizza setting

6H-760BN
black glass
901010107
EAN-13: 8413880225265

6H-760BX
stainless steel
901010049
EAN-13: 8413880225241

- Multifunction Plus 8 cooking functions
- Retractable controls
- Digital display: Temperature, duration and programmable start/stop
- Pizza settings
- Pre-programmed temperature for each cooking function
- Total access tray system adaptable to any level
- "Celeris" fast heat up
- **Extra cold glazed door** with four removable panes
- Pyrolizable side racks
- Pyrolitic cleaning: Eco and Turbo
- Catalysing filter to remove cooking fumes

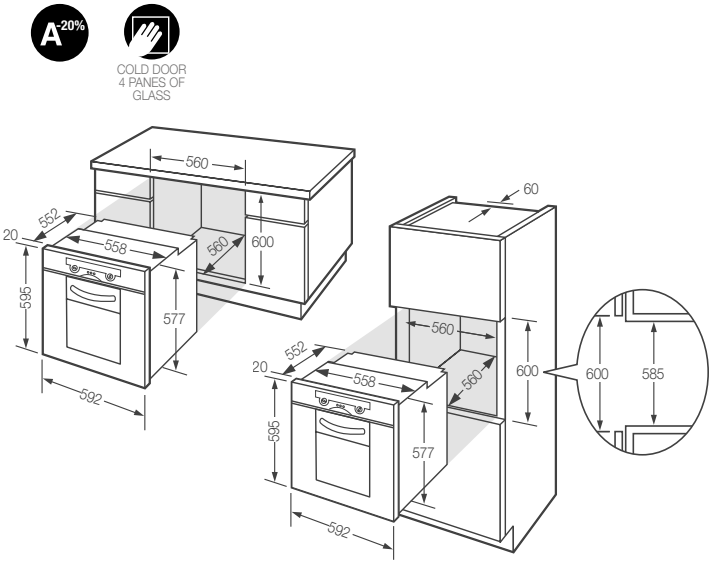




Pyrolitic / Era pyrolitic

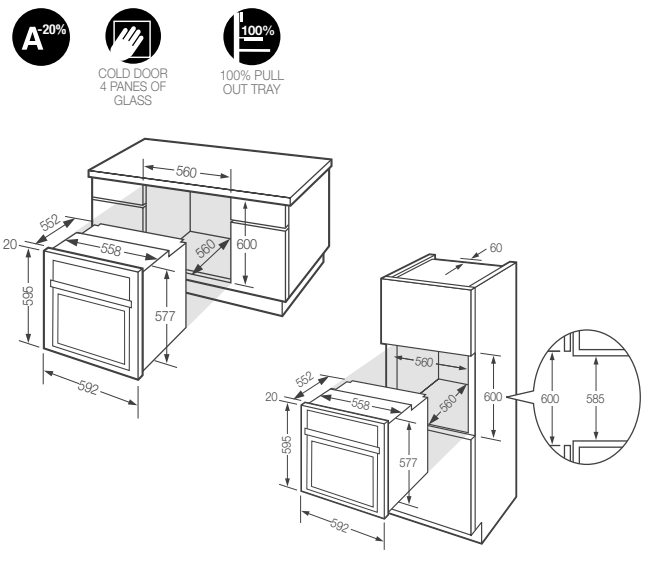
6H-755CX
stainless steel
901010119
EAN-13: 8413880226019

- Multifunction Plus 7 cooking functions
- Digital display with programmable start/stop
- Pre-programmed temperature for each cooking function
- "Celeris" fast heat up
- **Extra cold glazed door** with four removable panes
- Pyrolitic cleaning: Eco and Turbo
- Catalysing filter to remove cooking fumes



6H-750BE
black glass
901010121
EAN-13: 8413880226033

- Multifunction Plus 8 cooking functions
- Programmable start/stop
- Pizza setting
- Total access tray system adaptable to any level
- "Celeris" fast heat up
- **Extra cold glazed door** with four removable panes
- Pyrolitic cleaning: Eco and Turbo
- Pyrolizable side racks
- Catalysing filter to remove cooking fumes



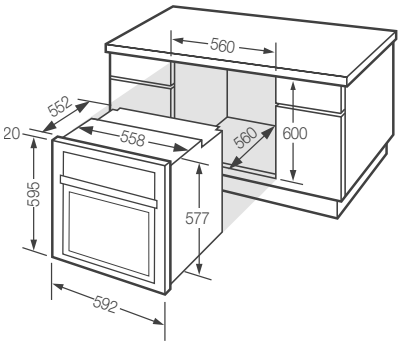
Multifunction Plus

6H-800ATCX
stainless steel
901015887
EAN-13: 8413880180892

- **Multifunction Plus Avanssis 8 cooking functions**
- Retractable controls
- Digital touch control display
- Electronic clock, minute minder & programmable oven timer
- Digital temperature control
- **Cooking Book with 15 pre-programmed recipes**
- Temperature preselection for each function
- “Impulse” self-removable guides adaptable to any level
- Total access tray system adaptable to any level
- “Booster” quick heat up
- Triple- glazed door
- Easy to clean “Top Slide” enamel interior
- Easy clean glass inner door
- Ventilated vapour outlet
- Pizza setting
- AquaSliding easy cleaning system

A-10%

100% PULL OUT TRAY

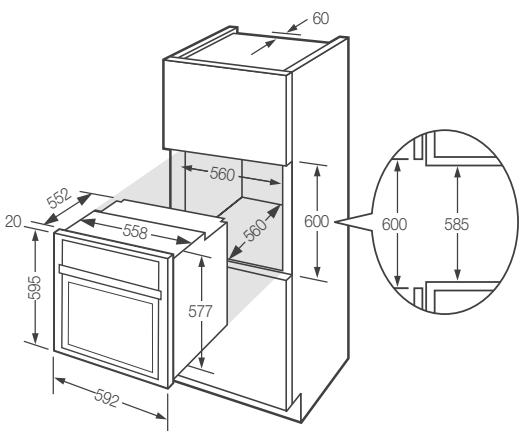


6H-197AX
stainless steel
901010009
EAN-13: 8413880181684

- **Multifunction Plus 8 cooking functions**
- Retractable controls
- Digital touch control display
- Electronic clock, minute minder & programmable oven timer
- Digital temperature control
- Temperature preselection for each function
- “Impulse” self-removable guides adaptable to any level
- Total access tray system adaptable to any level
- “Booster” quick heat up
- Triple- glazed door
- Easy to clean “Top Slide” enamel interior
- Easy clean glass inner door
- Ventilated vapour outlet
- Pizza setting
- AquaSliding easy cleaning system

A-10%

100% PULL OUT TRAY



Multifunction plus side opening / Multifunction Plus

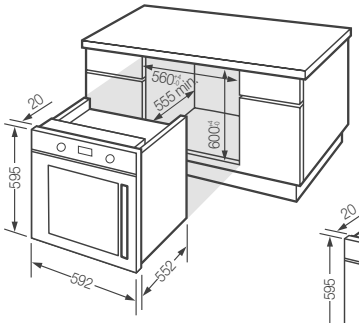
6H-200ALX
stainless steel
901010008
EAN-13: 8413880181677

Left hand hinged side opening door.

- **Multifunction Plus 8 cooking functions**
- Retractable controls
- Touch control electronic clock, minute minder & programmable oven timer
- Total access telescopic shelf system adaptable to any level
- “Booster” fast heat up
- Triple- glazed door
- Easy to clean “Top Slide” enamel interior
- Easy clean glass inner door
- Ventilated vapour outlet
- AquaSliding easy cleaning system

A

100% PULL OUT TRAY



6H-196AB
white glass
901010004
EAN-13: 8413880181332

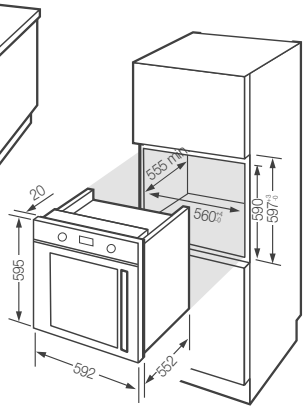
6H-196AX
stainless steel
901010006
EAN-13: 8413880181653

6H-196AN
black glass
901010005
EAN-13: 8413880181349

- **Multifunction Plus 8 cooking functions**
- Retractable controls
- Digital touch control display
- Electronic clock, minute minder & programmable oven timer
- Total access telescopic shelf system adaptable to any level
- “Booster” fast heat up
- Easy to clean “Top Slide” enamel interior
- Easy clean glass inner door
- Ventilated vapour outlet
- AquaSliding easy cleaning system

A

100% PULL OUT TRAY



Multifunction Plus / Multifunction

6H-185AX
stainless steel
901010003
EAN-13: 8413880181325

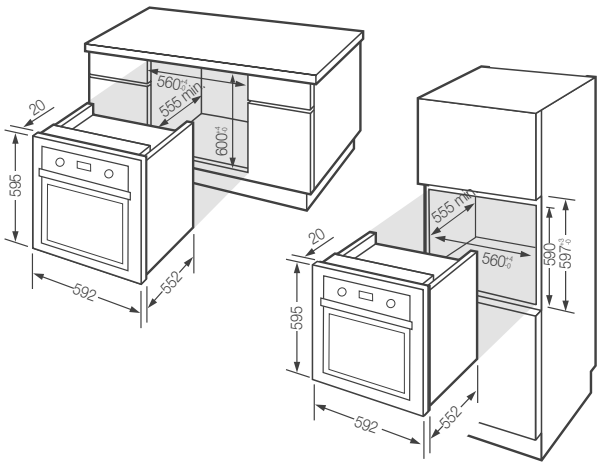
6H-185AB
white glass
901010001
EAN-13: 8413880181301

6H-185AN
black glass
901010002
EAN-13: 8413880181318

- **Multifunction Plus 8 cooking functions**
- Rotary controls
- Touch control electronic clock, minute minder & programmable oven timer
- Total access telescopic shelf system adaptable to any level
- Easy to clean “Top Slide” enamel interior
- Easy clean glass inner door
- Ventilated steam outlet
- AquaSliding easy cleaning system

A

100% PULL OUT TRAY



6H-175BX
Stainless steel
901010083
EAN-13: 8413880204871

- **Multifunction 6 cooking functions**
- Rotary controls
- Touch control electronic clock, minute minder & programmable oven timer
- Pull System safe removal grille
- Easy to clean “Top Slide” enamel interior
- Easy clean glass inner door
- Ventilated vapour outlet
- AquaSliding easy cleaning system

A

Multifunction

6H-220AB
white glass
901010045
EAN-13: 8413880197340

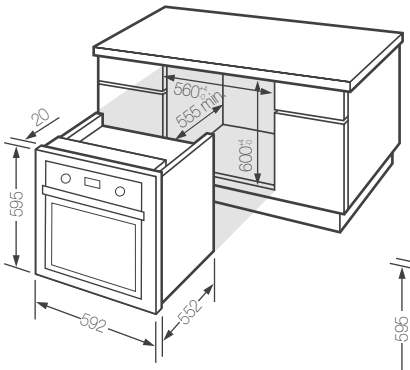
6H-220AX
stainless steel
901010046
EAN-13: 8413880197340

- **Multifunction 6 cooking functions**
- Rotary controls
- Electronic clock, minute minder & programmable oven timer
- Double-glazed door
- Easy to clean “Top Slide” enamel interior
- Easy clean glass inner door
- **Catalytic cleaning**
- Ventilated steam outlet

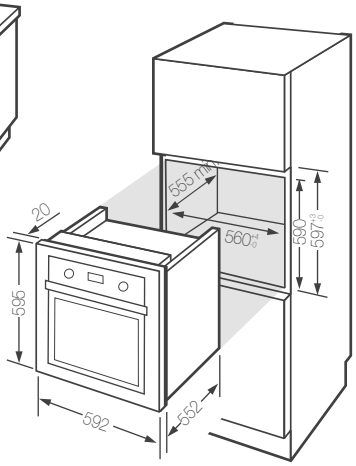
6H-217AX
stainless steel
901010124
EAN-13: 8413880227160

- **Multifunction 6 cooking functions**
- Rotary controls
- Electronic clock, minute minder & programmable oven timer
- Double-glazed door
- Easy to clean “Top Slide” enamel interior
- Easy clean glass inner door
- Ventilated steam outlet

A



A



Multifunction

6H-174BX
Stainless steel
901010084
EAN-13: 8413880206202

- Multifunction 6 cooking functions
- Rotary controls
- Electronic clock, minute minder & programmable oven timer
- Easy to clean “Top Slide” enamel interior
- Easy clean glass inner door
- Ventilated steam outlet

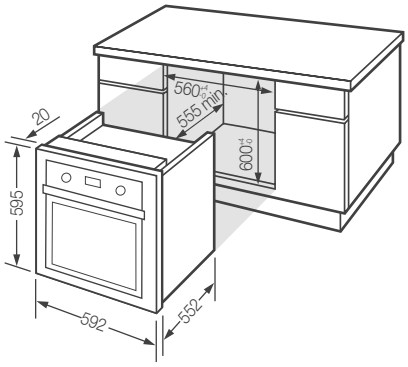
6H-114AB
white glass
901010110
EAN-13: 8413880225296

6H-114AX
stainless steel
901010112
EAN-13: 8413880225319

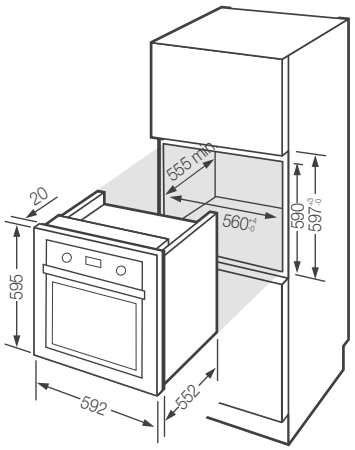
6H-114AN
black glass
901010111
EAN-13: 8413880225302

- Multifunction 6 cooking functions
- Minute minder
- Ventilated steam outlet
- **AquaSliding** easy cleaning system
- Easy to clean “Top Slide” enamel interior

A



A



Multifunction

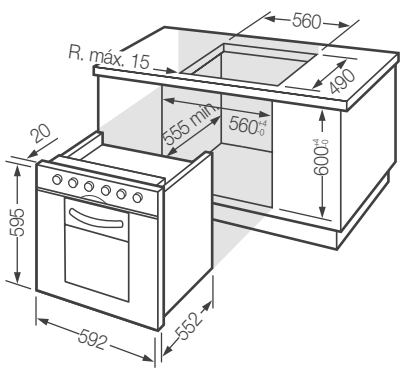
6H-47AX
stainless steel
901010128
EAN-13: 8413880227788

- **Multifunction 8 cooking functions**
- Rotary controls
- Electronic clock, minute minder & programmable oven timer
- Easy to clean “Top Slide” enamel interior
- Easy clean glass inner door
- Total access telescopic guide
- Ventilated steam outlet

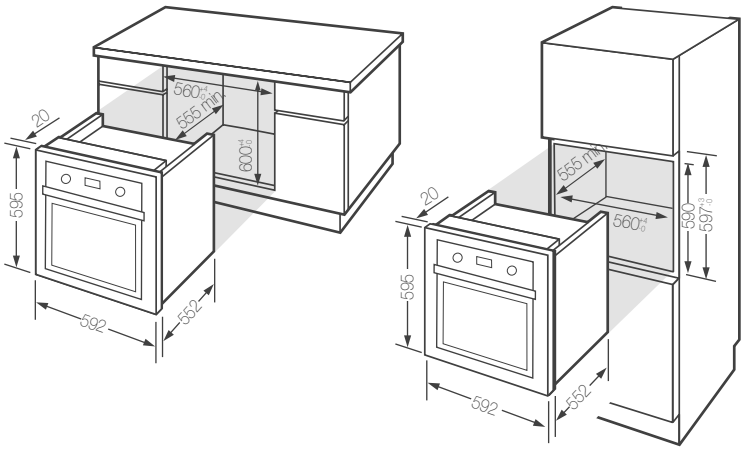
6H-220AXH
stainless steel
901010094
EAN-13: 8413880207438

- **Multifunction 6 cooking functions**
- Rotary controls
- Electronic clock, minute minder & programmable oven timer
- Double-glazed door
- Easy to clean “Top Slide” enamel interior
- Easy clean glass inner door
- **Catalytic cleaning**
- Ventilated steam outlet

A



A



Multifunction / Conventional

6H-215AXH
stainless steel
901010079
EAN-13: 8413880207421

- **Multifunction 6 cooking functions**
- Rotary controls
- Electronic clock, minute minder & programmable oven timer
- Double-glazed door
- Easy to clean “Top Slide” enamel interior
- Easy clean glass inner door
- Ventilated steam outlet

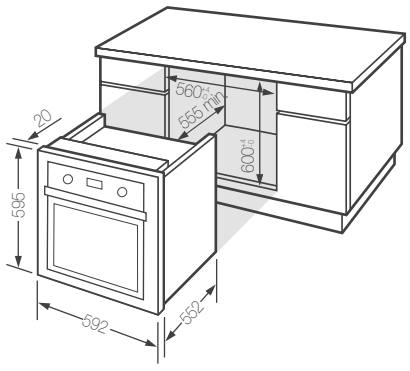
6H-180AB
white glass
901010035
EAN-13: 8413880197241

6H-180AW
black glass
901010033
EAN-13: 8413880197234

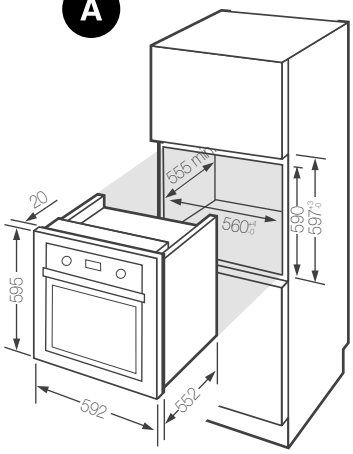
6H-180AX
stainless steel
901010036
EAN-13: 8413880197258

- **Conventional oven 3 cooking functions**
- Rotary controls
- Easy to clean “top slide” enamel interior
- Ventilated steam outlet

A



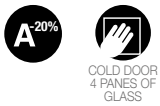
A

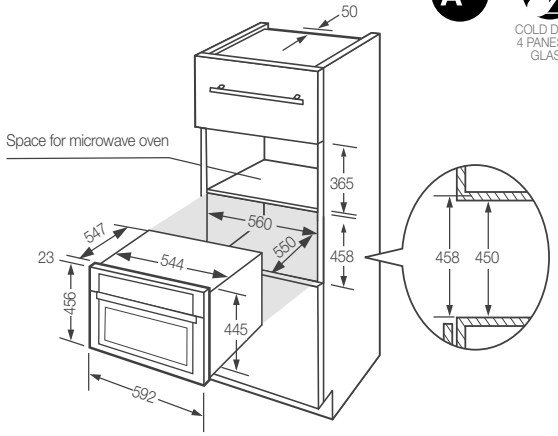


45 cm Pyrolitic

6H-580BTCX
stainless steel
901010097
EAN-13: 8413880209043

- Multifunction Plus 8 cooking functions
- Intuitive touch control
- Full information display: electronic clock, cooking time, temperature, function and reccomended tray positon
- Programmable start/stop
- Cooking Book with 15 pre-programmed recipes
- Pre-programmed temperature for each cooking function
- “Celeris” fast heat up
- Ventilated steam outlet
- **Cold door** with four removable panes
- Pyrolitic cleaning: Auto-Pyro, Eco and Turbo
- Pyrolizable side racks
- Catalysing filter to remove cooking fumes





6H-565BX
stainless steel
901010099
EAN-13: 8413880207438

- Multifunction Plus 8 cooking functions
- Retractable controls and digital display: cooking time and temperature
- Programmable start/stop
- Pre-programmed temperature for each cooking function
- Total access tray system adaptable to any level. Optional
- Ventilated steam outlet
- **Cold door** with four removable panes
- Pyrolitic cleaning: Eco and Turbo
- Pyrolizable side racks
- Catalysing filter to remove cooking fumes

45cm Multifunction Plus / 45cm Steam

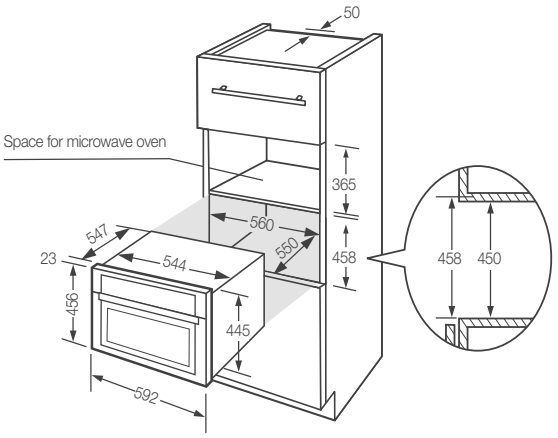
6H-545BX
stainless steel
901010100
EAN-13: 8413880209067

- Multifunction Plus 8 cooking functions
- Retractable controls and digital display: cooking time and temperature
- Pre-programmed temperature for each cooking function
- Total access tray system adaptable to any level. Optional
- “Celeris” fast heat up
- Ventilated steam outlet

6HV-585BTCX
stainless steel
901010101
EAN-13: 8413880209081

- Steam oven with 8 cooking functions
- Intuitive touch control
- Full information display: electronic clock, cooking time, temperature, function and reccomended tray positon
- Pre-programmed temperature for each cooking function
- Ventilated steam outlet

OPTIONAL 100%
PULL OUT TRAY



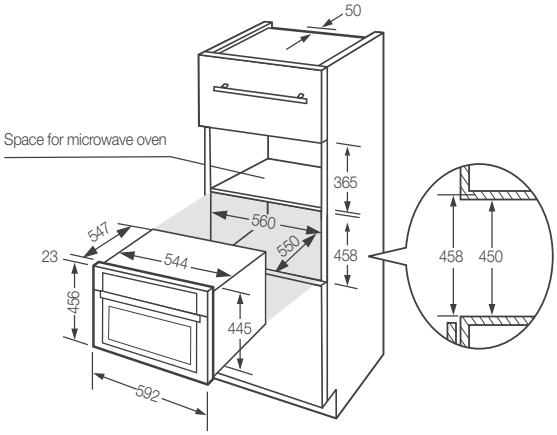
45cm oven with microwaves / 45cm combined microwave-oven

6H-600BTCX
stainless steel
901010096
EAN-13: 8413880209036

- Multifunction Plus with 11 cooking functions: 7 heat programs, 3 combined programmes (heat + microwaves) and 2 microwave programs
- Microwave power setting up to 1.000 W
- Intuitive touch control
- Full information display: electronic clock, cooking time, temperature, function and reccomended tray positon
- Cooking Book with 13 pre-programmed recipes
- Pre-programmed temperature for each cooking function
- Defrosting by type of food and weight
- “Celeris” fast heat up
- Ventilated steam outlet
- Cold door with three removable panes

6H-570BTCX
stainless steel
929010015
EAN-13: 8413880209074

- Combined microwave oven with 7 cooking programmes: 3 heat programs, 2 combined programmes (heat + microwaves) and 2 microwave programs
- Microwave power setting up to 1.000 W
- Intuitive touch control
- Full information display: electronic clock, cooking time, temperature, function and reccomended tray positon
- Cooking Book with 12 pre-programmed recipes
- Pre-programmed temperature for each cooking function
- Rotatory plate
- Rotatory plate detection programme
- Defrosting by type of food and weight
- Keep warm special feature
- Ventilated steam outlet
- Cold door with three removable panes



Pyrolitic

	PYROLITIC						
			COMBISTEAMER		MULTIFUNCTION PLUS		
	6H-870BTCV	6H-880ATCX	6H-876ATCX	6H-865BX	6H-760BX 6H-760BN	6H-755CX	6H-750BE
PRODUCT FACTFILE							
Energy Efficiency (Class)	A-20%	A-20%	A-10%	A-20%	A-20%	A-10%	A-20%
Conventional energy consumption (kW)						0.79	
Forced air convection energy consumption (kWh)	0.63	0.63	0.71	0.63	0.63		0.63
Size	Medium	Medium	Medium	Medium	Medium	Medium	Medium
Time to cook standard load in Conventional mode (min)						40.1	
Time to cook standard load in Forced air convention mode (min)	43.2	43.2	43.7	43.2	43.2		43.2
Power consumption in stand-by mode (kWh)	0.891	0.988	0.998	0.961	0.965	0.911	0.730
Area of the largest baking sheet (cm2)	1348	1348	1332	1348	1348	1348	1348
GENERAL FEATURES							
Usable volume (l)	58	58	58	58	51	51	58
Cooking Programs (n° of recipes)	8	12	15	7	8	7	8
Steam Outlet System	•	•	•	•	•	•	•
Control type				Push-in	•	•	Fixed
Removable glass panes in the door	•	•	•	•	•	•	•
Fold Down Grill		•		•			
Adjustable Grill	adjustable (2 positions)		4	adjustable (2 positions)	adjustable (2 positions)	adjustable (2 positions)	adjustable (2 positions)
Special Functions	Pizza / Celeris / 4-level grill	Pizza / Celeris / 4-level grill / Low temperature	Pizza / Celeris / 4-level grill	Pizza + Celeris	Pizza + Celeris		Pizza + Celeris
4-level grill		•	•				
Low Temperature Cooking Function		•					
Steam Cooking Programme			•				
Power Supply Cable	•	•	•	•	•	•	•
Interior Lights	•	•	•	•	•	•	•
Fume and smell catalyser (on pyrolysis function)	•	•	•	•	•	•	•
OPERATING CONTROL							
Master-Chef	•	•		•	•		
"Cooking Book"	15	49	49				
Time-Setting Options	•	•	•	•	•	•	•
Time Control	•	•	•	•	•	•	
Functions/Temperature Selector	•	•	•	•	•	•	•
Pilot Indicator 'In Operation'	•	•	•	•		•	•
Thermostat Pilot Indicator	•	•	•	•	•	•	•
Door blocking indicator during Pyrolisis function				•	•	•	•
SAFETY							
Safety Thermostat	•		•	•	•	•	•
Child Safety Functions Blocking	•	•	•	•	•		
Automatic disconnection for safety	•	•	•	•	•	•	•
Cold door	•	•	•	•			
N° of glass door panels	4	4	4	4	4	4	4
Safety Device	•	•	•	•	•	•	•
TECHNICAL ESPECIFICATION							
Electrical Connection Rating (W)	3.57	3.57	3.57	3.57	3.57	3.07	3.57
Grill Power (Kw)	2,6	2,6	2,6	2,6	2,6	2,6	2,6
Bottom heat (kW)	1.5	1.5	1.9	1.3	1.5	1.5	1.5
Pyrolisis power (kW)	3	3	3	3	3	3	3
Voltage / Frequence (V/Hz)	220-240/50-60	220-240/50-60	220-240/50-60	220-240/50-60	220-240/50-60	220-240/50-60	220-240/50-60
Current (A)	16	16	16	16	16	16	16
ACCESSORIES							
Deep enamelled tray	1	1	1	1	1	1	1
Lissium tray			1				
Grids	1	1	1	1	1	1	1
Removable Trays - Total Access (Safety Position)	1		1		1		1
Impulse" slide-out telescopic runners		1		1			
Side grids	Enamelled	Enamelled	Enamelled	Enamelled	Enamelled		Enamelled
DIMENSIONS							
Interior dimensions (mm) Width	420	420	420	420	420	420	420
Interior dimensions (mm) Height	322	322	322	322	322	322	322
Interior dimensions (mm) Depth	380	380	380	380	380	380	380
Exterior dimensions (mm) Width	592	592	592	592	592	592	592
Exterior dimensions (mm) Height	595	595	595	595	595	595	595
Exterior dimensions (mm) Depth	529	529	609	529	529	529	529

Multifunction plus ovens

MULTIFUNCTION PLUS						
				SIDE OPENING		
		6H-800ATCX	6H-197AX	6H-200ALX	6H-196AX 6H-196AN 6H-196AB	6H-185AX 6H-185AN 6H-185AB
PRODUCT FACTFILE						
Energy Efficiency (Class)		A-10%	A-10%	A	A	A
Forced air convection energy consumption (kWh)		0.71	0.71	0.71	0.71	0.71
Size		Medium	Medium	Medium	Medium	Medium
Time to cook standard load in Forced air convention mode (min)		42,8	46,9	46,9	46,9	46,9
Power consumption in stand-by mode (kWh)		0.882	0.853	0.683	0.683	0.683
Area of the largest baking sheet (cm2)		1348	1348	1348	1348	1348
GENERAL FEATURES						
Usable volume (l)		58	58	58	58	58
Cooking Programs (nº of programs)		8	8	8	8	8
Steam Outlet System		Special "Avansis" Ventilated	•	•	•	•
Control type			Push-in	Push-in	Push-in	Fixed
Removable glass panes in the door				left		
Fold Down Grill		•	•			
Adjustable Grill		•	•	•	•	•
Special Functions		Pizza + Celeris	Pizza + Celeris	Pizza + Celeris	Pizza + Celeris	
Power Supply Cable		•	•	•	•	•
Interior Lights		•	•	•	•	•
Aqua function			•	•	•	•
OPERATING CONTROL						
"Cooking Book"		15				
Time-Setting Options		•	•	•	•	•
Time Control		•	•	•	•	•
Functions/Temperature Selector		•	•	•	•	•
Pilot Indicator 'In Operation'		•	•	•		•
Thermostat Pilot Indicator		•	•	•	•	•
SAFETY						
Safety Thermostat		•	•	•	•	•
Child Safety Functions Blocking		•	•	•	•	
Automatic disconnection for safety		•	•			
Nº of glass door panels		3	3	3	2	2
TECHNICAL ESPECIFICATION						
Electrical Connection Rating (W)		3.17	3.57	3.57	3.57	2,67
Grill Power (Kw)		2,6	2,6	2,6	2,6	2,6
Bottom heat (kW)		1.2	1.5	1.5	1.5	1
Voltage / Frequence (V/Hz)		220-240/50-60	230/50	230/50	230/50	230/50
Current (A)		16	16	16	16	16
ACCESSORIES						
Trays		1	1	1	1	1
Grids		1	1		1	1
Total access telescopic shelf				1	1	1
„Impulse“ telescopic guide		1	1			
Side grids		2 point chromed	2 point chromed	3 point chromed	3 point chromed	3 point chromed
DIMENSIONS						
Interior dimensions (mm)	Width	420	420	420	420	420
	Height	322	322	322	322	322
	Depth	380	380	380	380	380
Exterior dimensions (mm)	Width	592	592	592	592	592
	Height	595	595	595	595	595
	Depth	529	529	529	529	529

Multifunction ovens

		MULTIFUNCTION				
		6H-175BX	6H-220AX 6H-220AB	6H-217AX	6H-174BX	6H-114AX 6H-114AB 6H-114AN
PRODUCT FACTFILE						
Energy Efficiency (Class)		A	A	A	A	A
Conventional energy consumption (kW)		0.79	0.79	0.79	0.79	0.79
Forced air convection energy consumption (kWh)		•				
Size		Medium	Medium	Medium	Medium	Medium
Time to cook standard load in Conventional mode (min)		43.1	43.1	43.1	43.1	43.1
Time to cook standard load in Forced air convention mode (min)						
Power consumption in stand-by mode (kWh)		0.683	0.683		0.683	
Area of the largest baking sheet (cm2)		1348	1348	1348	1348	1348
GENERAL FEATURES						
Usable volume (l)		58	58	58	58	58
Cooking Programs (nº of recipes)		6	6	6	6	6
Steam Outlet System		•	•	•	•	•
Control type		Fixed	Fixed	Fixed	Fixed	Fixed
Adjustable Grill		adjustable (2 positions)	adjustable (2 positions)	adjustable (2 positions)	adjustable (2 positions)	adjustable (2 positions)
Power Supply Cable		•	•	•	•	•
Interior Lights		•	•	•	•	
Aqua function		•				•
OPERATING CONTROL						
Time-Setting Options				•		
Time Control		•	•	•	•	•
Functions/Temperature Selector		•	•	•	•	•
Pilot Indicator 'In Operation'		•	•		•	•
Thermostat Pilot Indicator		•	•	•	•	•
SAFETY						
Safety Thermostat		•	•	•	•	•
Child Safety Functions Blocking						
Nº of glass door panels		2	2	2	2	2
TECHNICAL ESPECIFICATION						
Electrical Connection Rating (W)		2,67	2,67	2,67	2,67	2,67
Grill Power (Kw)		2,6	2,6	2,6	2,6	2,6
Soft Grill (Ventilated)				•		
Bottom heat (kW)		1	1	1	1	1
Voltage / Frequence (V/Hz)		230/50	230/50	230/50	230/50	230/50
Current (A)		16	16	16	16	16
ACCESSORIES						
Trays		1	1	1	1	1
Grids			1	1	1	
Total access telescopic shelf						
Pull-System Grid (Safety Position)		1				
Side grids		2 point chromed	2 point chromed		2 point chromed	
DIMENSIONS						
Interior dimensions (mm)	Width	420	420	420	420	420
	Height	322	322	322	322	322
	Depth	380	380	380	380	380
Exterior dimensions (mm)	Width	592	592	592	592	592
	Height	595	595	595	595	595
	Depth	529	529	552	529	529

Multifunction ovens

MULTIFUNCTION			CONVENTIONAL		
6H-47AX	6H-220AXH	6H-215AXH	6H-180AB 6H-180AX 6H-180AW		
				PRODUCT FACTFILE	
A	A	A	A	Energy Efficiency (Class)	
	0.79	0.79	0.79	Conventional energy consumption (kW)	
0.71				Forced air convection energy consumption (kWh)	
Medium	Medium	Medium	Medium	Size	
	43.1	43.1	43.1	Time to cook standard load in Conventional mode (min)	
46,9				Time to cook standard load in Forced air convention mode (min)	
0.683	0.683	0.683		Power consumption in stand-by mode (kWh)	
1348	1348	1348	1348	Area of the largest baking sheet (cm2)	
				GENERAL FEATURES	
58	58	58	58	Usable volume (l)	
8	6	6	3	Cooking Programs (n° of recipes)	
•	•	•	•	Steam Outlet System	
Fixed	Fixed	Fixed	Fixed	Control type	
adjustable (2 positions)	adjustable (2 positions)	adjustable (2 positions)	adjustable (2 positions)	Adjustable Grill	
•	•	•	•	Power Supply Cable	
•	•	•	•	Interior Lights	
				Aqua function	
				OPERATING CONTROL	
•		•		Time-Setting Options	
•	•	•		Time Control	
•	•	•	•	Functions/Temperature Selector	
•	•			Pilot Indicator 'In Operation'	
•	•	•	•	Thermostat Pilot Indicator	
				SAFETY	
•	•	•	•	Safety Thermostat	
•				Child Safety Functions Blocking	
2	2	2	2	N° of glass door panels	
				TECHNICAL ESPECIFICATION	
9,37	2,67	2,67	2,44	Electrical Connection Rating (W)	
2,6	2,6	2,6	2,6	Grill Power (Kw)	
		•		Soft Grill (Ventilated)	
	1	1	1	Bottom heat (kW)	
230/400-3N 50	230/50	230/50	230/50	Voltage / Frequence (V/Hz)	
17 (per phase)	16	16	16	Current (A)	
				ACCESSORIES	
1	1	1	1	Trays	
	1	2	1	Grids	
1				Removable Trays - Total Access (Safety Position)	
				Pull-System Grid (Safety Position)	
3 point chromed	2 point chromed			Side grids	
				DIMENSIONS	
420	420	420	420	Width	Interior dimensions (mm)
322	322	322	322	Height	
380	380	380	380	Depth	
592	592	592	592	Width	Exterior dimensions (mm)
595	595	595	595	Height	
529	529	529	529	Depth	

45cm ovens

	PIROLÍTICOS		MULTIF. PLUS	VAPOR	COMBI	
	45cm		45cm			
	6H-580BTCX	6H-565BX	6H-545BX	6HV-585BTCX	6H-600BTCX	6H-570BTCX
PRODUCT FACTFILE						
Energy Efficiency (Class)	A-20%	A-20%	A			
Conventional energy consumption (kW)	0.71	0.71	0.79			
Forced air convection energy consumption (kWh)	0.97	0.97	0.98			
Size	Medium	Medium	Small	Small	Medium	Medium
Area of the largest baking sheet (cm2)	976	976	976	832	976	
GENERAL FEATURES						
Usable volume (l)	40	40	40	29	40	40
Cooking Programs (nº of recipes)	8	8	8	8	11	7
Steam Outlet System	•	•	•	•	•	•
Control type		•	•	touch	touch	touch
Removable glass panes in the door	push-in	push-in	push-in		•	•
Fold Down Grill					•	50º a 250º
Adjustable Grill	•	•	•			•
4-level grill					•	•
Steam Cooking Programme				•		•
Power Supply Cable	•	•	•	•	•	•
Interior Lights	•	•	•	•	•	•
Fume and smell catalyser (on pyrolysis function)	•	•				
"Top Slide" enamel interior	•	•	•		•	•
OPERATING CONTROL						
"Cooking Book"	15				•	•
Time-Setting Options	•	•	•	•	•	•
Time Control	•	•	•	•	•	•
Functions/Temperature Selector	•	•	•	•		
Pilot Indicator 'In Operation'	•	•	•	•	•	3
Thermostat Pilot Indicator	•	•	•		•	
Pilot Indicator Lack Of Water				•		
Door blocking indicator during Pyrolisis function		•				
SAFETY						
Safety Thermostat	•	•	•	•	•	•
Child Safety Functions Blocking	•			•	•	•
Automatic disconnection for safety	•	•	•	•		•
Cold door	•	•				
Nº of glass door panels	4	4	3	1	3	3
Door blocking during pyrolisis function	•	•				
TECHNICAL ESPECIFICATION						
Electrical Connection Rating (W)	3.13	3.04	3.4	1.78	3.40	3.40
Grill Power (kW)	1.75	1.75	1.75		1.75	1.75
Bottom heat (kW)	1.2	1.2	1.2		1.2	
Pyrolisis power (kW)	2,93	2,93				
Microwave power (kW)					1.65	1.0
Voltage / Frequence (V/Hz)	220-240/50	220-240/50	220-240/50	220-240/50-60	220-240/50	220-240/50
Current (A)	16	16	16	10	16	16
ACCESSORIES						
Trays	1	1	1		1	
Grids	1	1	1		1	
Total access telescopic shelf	1					
Side grids	Enamelled	Enamelled	Enamelled	•	Enamelled+Glass	
Steam accesory						
DIMENSIONS						
Interior dimensions (mm) Width	385	385	385	390	410	420
Interior dimensions (mm) Height	226	226	226	185	226	226
Interior dimensions (mm) Depth	410	410	410	325	385	410
Exterior dimensions (mm) Width	592	592	592	592	592	592
Exterior dimensions (mm) Height	456	456	456	453	456	456
Exterior dimensions (mm) Depth	575	575	575	430	529	575

Accessories

	MODEL, COD. AND EAN	FEATURES
Pull-System (60 cm ovens)	**NAOS00** COD. 991990012 EAN-13: 8413880224763	Optional accesory: **Removable Guide with enamelled tray kit**. Enables 75% extraction of the tray, facilitating the manipulation of the food with complete safety during cooking. Valid for 60 cm ovens with side grids
Pull-System Plus (60 cm ovens)	**NAOS01** COD. 991990013 EAN-13: 8413880224770	Optional accesory: **Total Access 100% Removable Telescopic Guide with tray kit** Enables the tray to be completely slid out, facilitating the acces and manipulation of the food with complete safety during cooking. Valid for 60 cm ovens with side grids.
Impulse PSP (60 cm ovens)	**NAOS02** COD. 991990014 EAN-13: 8413880224787	Optional accesory: **Total Access 100% Removable Telescopic "impulse" Guide with tray kit.** Just by opening the door, the shelf slides out on its own, without having to touch it, facilitating the manipulation of the food with complete safety during the cooking process. Valid for 60 cm ovens with side grids.
Total Access Removable Telescopic Racks (45 cm ovens)	**7KP-45BET** COD. 991990001 EAN-13: 8413880186917	Optional accesory: **Total Access 100% Removable Telescopic Guide kit** Enables the tray to be completely slid out, facilitating the acces and manipulation of the food with complete safety during cooking. Valid for: 6H-580BTCX, 6H-565BX, 6H-545BX.
Standard Pan (60 cm ovens)	**NAOG00** COD. 991990007 EAN-13: 8413880224398	Optional accessory: Standar Pan kit. Enamelled Standard Tray (25mm). Valid for 60 cm ovens.
Deep Pan with Trivet	**NAOG01** COD. 991990008 EAN-13: 8413880224404	Optional accessory: Deep Pan with Trivet kit. Enamelled deepTray (45mm) with trivet grid. Valid for 60 cm ovens.
Bakery Pan	**NAOG02** COD. 991990009 EAN-13: 8413880224411	Optional accessory: Bakery Pan. Special for cake and bread making. Valid for 60 cm ovens.